

Pasta Caprese with Shrimp



DIRECTIONS

1. Begin by placing a pot of water on high heat to cook the pasta.
2. While water comes to a boil, prepare the quick sauce following these directions:
3. Place olive oil, garlic and hot pepper flakes in a large sauté pan.
4. Cook on medium-low flame until garlic is golden.
5. Add shrimp and stir around the pan until they turn pink.
6. Add wine.
7. When wine has evaporated, add the cut cherry tomatoes.
8. Continue stirring until tomatoes are soft and look wilted.
9. Tomatoes will release some juice, which we need for the pasta.
10. Adjust seasoning, cover and shut off heat.
11. Cook pasta al dente according to package directions.
12. Reserve 1/4 cup pasta water and drain pasta.
13. Add pasta to prepared sauce.
14. Add some or all the reserved pasta water, according to how dry the sauce is.
15. Stir pasta and shrimp sauce over medium flame to allow flavors to blend.
16. Shred fresh mozzarella with your hands.
17. Add half to pasta, stir gently and remove from heat.
18. Serve hot with a sprinkle of freshly ground pepper, some of the remaining mozzarella and chopped parsley.

INGREDIENTS

- 1 lb box Creste di Gallo pasta (Ronzoni)
- 1 lb shrimp
- 1 pint fresh cherry tomatoes, cut in half
- 4 tablespoons olive oil
- 2 garlic cloves
- 2 Oz white wine
- 8 Oz fresh mozzarella or burrata
- Salt, pepper, and hot pepper flakes to taste

Optional: fresh, chopped parsley



NONNA'S TIPS

- You may use any type of pasta you like but the Creste di Gallo make a great presentation.
- You may use fresh or frozen raw shrimp for this dish. Just make sure to allow a couple of extra minutes of cooking time if using frozen.